540mm Upright Electric Cooker Manual

MODEL

UEF54
TUEF54

Euromaid

Installation and Operation

DEAR CUSTOMER,

Congratulations on your choice of this Euromaid quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified person in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using and keep for handy reference. Make sure you understand the controls prior to using the appliance. This cooker must only be used for its intended purpose, ie. the cooking of food in the home. Failure to observe these instructions may invalidate your right to frees service during the warranty period.

If you have any question, or if you are not sure about any information contained in this Booklet please contact us – on 1800 805 300 (toll free – Australia)

Euromaid Customer Service

Caution!

Do not use the cooker until you have read this instruction manual.
The cooker is intended for household use only.
The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

- Do not switch on the hob until a pan has been placed on it.
- Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the hob.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technic al fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.
- **CAUTION:** The temperature of the door or the outer surface may be high when the appliance is in operation.
- In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilising means must be installed. Refer to the instructions for installation, Page 8.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience unless they have been given supervised or instruction and knowledge concerning use of the appliance by a responsible person for their safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching elements inside the oven.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** Accessible parts may become hot during use To avoid burns young children should be kept away.
- Do not use steam cleaners to clean the hob, oven or any other part of the cooker.
- Do not use harsh abrasive cleaners or sharp metal objects to clean the door glass or door as they can scratch the surface, which may result in shattering of the glass.
- Any spillage should be removed from hob area before opening.
- Please allow the hob elements and surface to cool before closing the lid.

HOW TO SAVE ENERGY

Using energy in a responsible way not only saves money but also helps the environment. So let担save energy! And this is how you can do it:

● **Use proper pans for cooking.**
Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!.

● **Match the size of the saucepan to the surface of the heating plates.**
A saucepan should never be smaller than a heating plate.

● **Ensure heating plates and pan bases are clean.**
Soils can prevent heat transfer-and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.

● **Do not uncover the pan too often.**
Do not remove the pan lids during use unnecessarily or too often.

● **Switch off the hotplates in good time and make use of residual heat.**
For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.

● **Make use of residual heat from the oven.**
If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.

Caution!

When using the timer set appropriately shorter cooking times according to the dish being prepared.

● Only grill with the fan after closing the oven door.

● **Make sure the oven door is properly closed.**
Heat can leak through spillages on the door seals. Clean up any spillages immediately.

● **Do not install the cooker in the direct vicinity of refrigerators/freezers.**
Otherwise energy consumption increases unnecessarily.

UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE

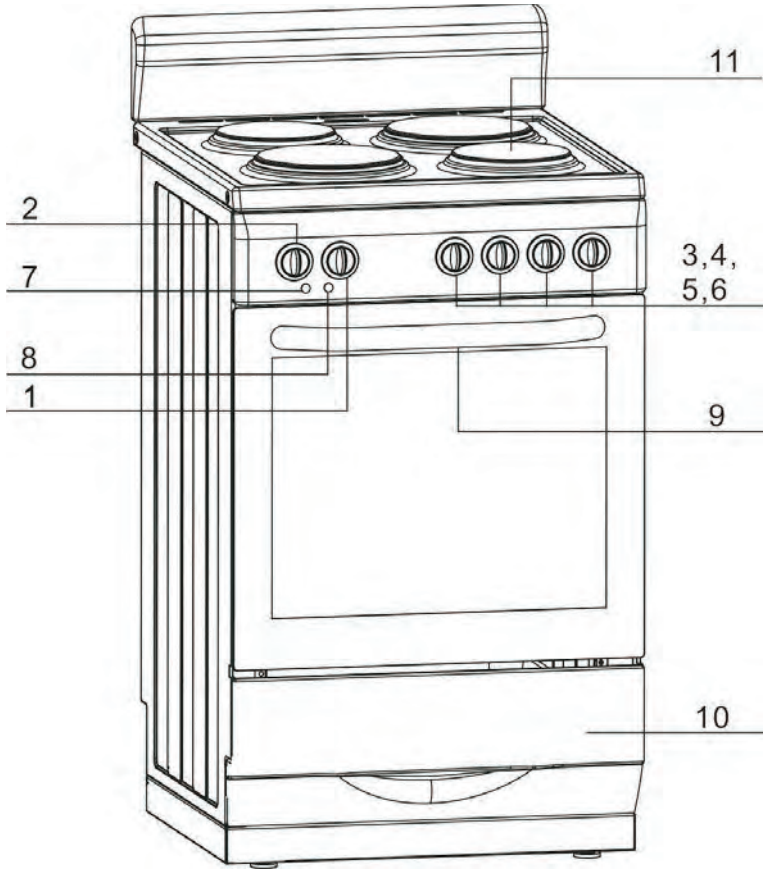
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

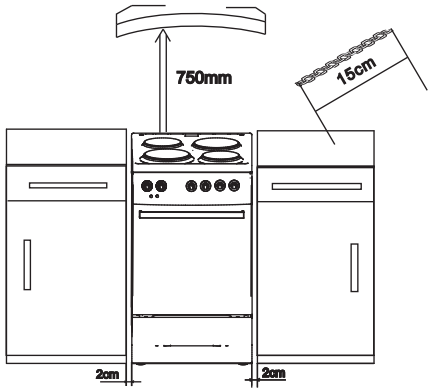


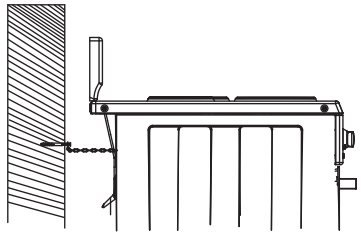
1	Oven temperature control knob
2	Oven function selection knob
3,4,5,6	Hotplate control knobs
7	Oven temperature signal light orange
8	Cooktop operation signal light red
9	Oven door handle
10	Drawer
11	Hotplate

Installing the cooker

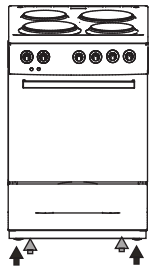
- The kitchen should be dry and airy and have effective ventilation according to the existing technical provisions.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.

Fix the cooker to the back wall with 2 chains

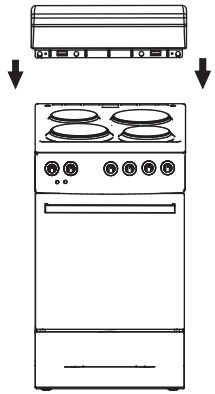




- The cooker should stand on a hard, even floor (do not put it on a base.)
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/-5 mm.



- To fit the rear panel/splashback, slide the lugs on the bottom of the panel into the matching slots on rear of stove and fix with screws provided.



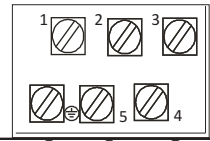
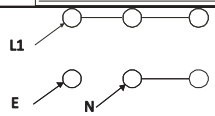
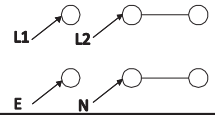
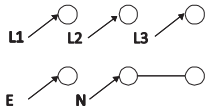
Electrical connection

Caution!

All electrical work should be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

Fitting guidelines

The cooker is manufactured to work with three phase alternating current (400V 3N~50Hz). The voltage rating of the cooker heating elements is 230V. Adapting the cooker to operate with one-phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the cooker.

CONNECTION DIAGRAM Caution! Voltage of heating elements 230V Caution! In the event of any connection the safety Wire must be connected to the ⏚ E terminal.			Recommended type of connection lead
1	For 230V earthed one-phase connection, bridges connect 1-2-3 terminals and 4-5 terminals, safety wire to ⏚.		H05VV-F3G4
2	For 400/230V earthed two-phase connection, bridges connect 2-3 terminals and 4-5 terminals, the safety wire to ⏚		H05VV-F4G2,5
3	For 400/230V earthed three-phase connection, bridges connect 4-5 terminals, phases in succession 1,2 and 3, earth to 4-5, the safety wire to ⏚.		H05VV-F5G1,5
L1=R, L2=s, L3=T, N=earth terminal, E=safety wire terminal			

The connection cable must be secured in a strain-relief clamp.

Caution!

Remember to connect the safety circuit to the connection box terminal marked with ⏚. The electricity supply for the cooker must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the cooker to the power supply it is important to read the information on the data plate and the connection diagram.

Before first use

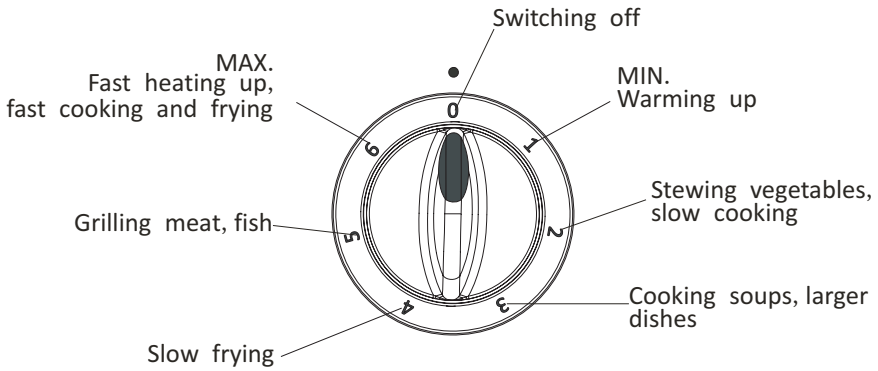
- Remove packaging, empty the drawer, clean the interior of the oven and the hob.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully; the heating plates of the hob should be heated for around 4 min. without a pan.
- When heat the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 minutes later.

How to use the heating plate

When ANY hotplate is activated the RED signal light will remain on.

The level of heat can be adjusted gradually by turning the appropriate knob to the right or left.

Switching on the plate results in a RED signal light on the control panel turning on.



An appropriately selected pan saves energy.
A pan should have a thick, flat base with a diameter equal to the plate diameter, as in that case heat is transferred most efficiently.

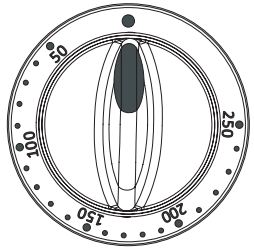
Caution!

Ensure the plate is clean –a soiled zone does not transfer all of the heat.
Protect the plate against corrosion.
Switch off the plate before a pan is removed.
Do not leave pans with prepared dishes based on fats and oils unattended on the switched –on plate; hot fat can spontaneously catch fire.

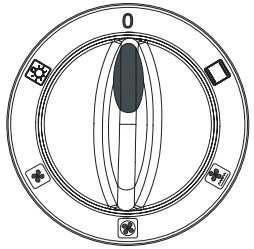
Oven functions and operation

When ANY oven function is activated the ORANGE signal light will turn on, when temperature selected is reached the signal light will go off, this may occur several time when the oven is operated.

Oven is controlled by the function knob and the temperature selection knob.



Temperature selection knob



Function selection knob

Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

Possible settings of the oven function knob

Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.

Caution!

At this oven function knob position.
The oven is not being warmed up.

Bottom and top heaters on

Setting the knob to this position allows the oven to be heated conventionally.
Reference cooking guides can be found on pages 17 & 19 of this manual.

Fan grill heaters
(Grill,the top heater and fan)

When the knob is turned to this position, the oven activates the grill,top heater and fan function in pratice,this function allows the grilling process to be speeded and an improvement in the taste of the dish,you should only use the grill with the oven door shut.
Reference cooking guide can be found on page 21 of this manual.

Fan (Detrostion)

This function is used to defrost food in a enclosed safe environment and uses the fan to circulate the ambient air in the oven cavity without and any cooking taking place.

Circular heater fan(Fan Forced)*

At this function ,allows the oven to be heating up in a forced way with the therm-ofan, which is in the central part of the oven chamber.Heating the oven up in this way constant heat everheat cirulation around the dish that is in the oven.

Reference cooking guide can be found on page 19 of this manual.

*Due to the efficiency of Fan Forced Cooking we recommend that until you get use to this function that you reduce both the temperature setting and duration time to reduce any risk of overcooking food.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill.
- Heat the oven for approx. 5 minutes (with the ovendoor shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling with the function grill and combined grill the temperature must be set to 250°C, but for the function fan and grill it must be set to a maximum of 200°C.

Warning!

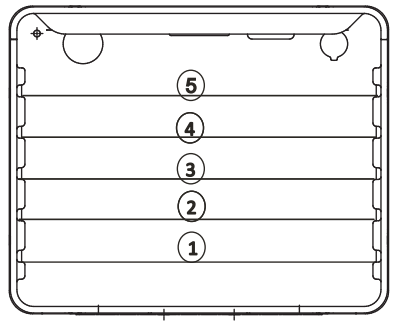
When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.
Appropriate levels are indicated in the tables that follow.
Always count levels from the bottom upwards!



CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0"position. Do not start cleaning until the oven has completely cooled.

Oven

- The oven sh ould be cleaned after every time use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaner!
- The oven chamber should only be washed with warm water and a small amount of washingup liquid.

- **Steam cleaning**

-pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom.

-Close the oven door,
-Set the temperature knob to 50°C , and the function knob to the bottom heater position,
-heat the oven chamber for approximately 30 minutes,
-Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

- After cleaning the oven chamber wipe it dry.

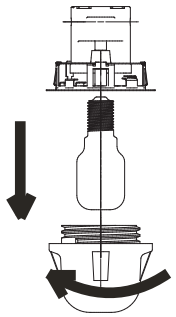
Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

- Set all control knob to the position “0” and disconnect the mains plug,
- Unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one–a high temperature bulb(300˚C) with the following parameters:
  - Voltage 230V
  - Power 25 W
  - thread E 14.



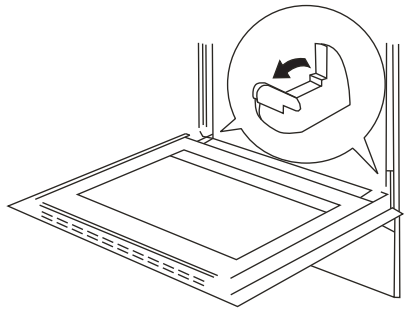
Oven light bulb

- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.

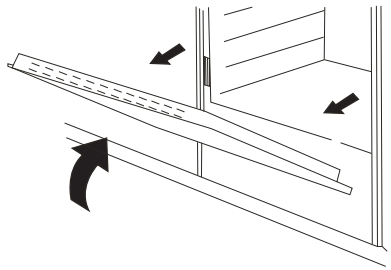
Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



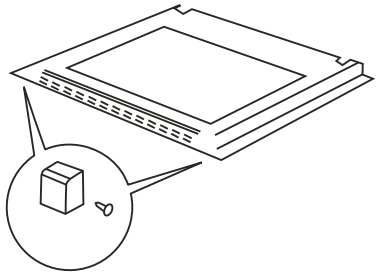
Tilting the hinge safety catches



Door removal

Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- switch offall working units of theoven
- disconnect the mains plug
- call the service centre
- some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check thefollowing points that are presented in the table.

PROBLEM	REASON	ACTION
1. The appliancedoes not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one.
2. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance)

Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

Warning!

- The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences;
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

Baking with upper and lower heaters

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove th e grid only of baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.

Baking tips

Is pastry baked?

Pierce the cake with a wooden peg at the thickest part, if the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

Pastry has fallen

Check the recipe. Use less fluid next time. Follow the mixing times, especially when using powered kitchen mixers.

Pastry is too light below

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.

Cheese cake is undercooked

Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables

- The tables indicate the temperature range. Always select lower temperature first.You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only. They may vary in dependence of individual characteristics.
- The asterix indicates that the oven requires preheating.

Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp(℃)	Baking time (in min.)
Sweet pastry			
Raisin cake	2	160-170	55-70
Ring cake	2	160-170	60-70
Tree cake (tart form)	2	160-170	45-60
Cheese cake (tart form)	2	180-190	60-80
Fruit cake	2	190-200	50-70
Fruit cake with icing	2	180-190	60-70
Sponge cake	2	180-190	30-40
Flake cake	3	190-200	25-35
Fruit cake mix dough	3	180-190	50-70
Cherry cake	3	190-210	30-50
Jelly roll	3	190-200	15-25
Fruit fan	3	160-170	25-35
Plait bun	2	190-210	35-50
Christmascake	2	180-190	45-70
Apple pie	2	190-210	40-60
Puff paste	2	180-190	40-60
Salted pastry			
Bacon roll	2	190-200	45-60
Pizza	2	220-240	30-45
Bread	2	200-220	50-60
Rolls	2	210-230	30-40
Cookies			
Caraway roll	3	180-190	15-25
Biscuits	3	180-190	20-30
Danish pastry	3	190-210	20-35
Flaky pastry	3	200-210	20-30
Cream puff	3	190-210	25-45
Deep frozen pastry			
Apple pie, cheese pie	2	190-210	50-70
Cheese cake	2	190-200	65-85
Pizza	2	210-230	20-30
Chips for oven	2	210-230	20-35
Potato fries for	2	210-230	20-35

Roasting

Best results are obtained with the engagement of both upper and lower Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

Tips regarding roasting pans

- Use light enamel pans,temperature resistant glass pans,clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered the roast will be cooked sooner. Roast large chunks of meat directly on the grid, with intercepting pan underneath.

Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality. So you may expect some variations

- Roasting of large chunks of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven.
  However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is rational if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from neat. Roast must be surveyed at all times. And liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

Roasting table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp(℃)	Guide level (from bottom up)	Temp(℃)	Roasting time (in min)
Beef						
Beef loin	1000	2	210-230	2	200-220	100-120
Beef loin	1500	2	210-230	2	200-220	120-150
Roast beef, rare	1000	2	230-240	2	220-230	30-40
Roast beef, well done	1000	2	230-240	2	220-230	40-50
Pork						
Pork roast with skin	1500	2	190-200	2	170-180	140-160
Flank	1500	2	200-210	2	180-190	120-150
Flank	2000	2	190-210	2	170-200	150-180
Pork loin	1500	2	210-230	2	200-220	120-140
Meat roll	1500	2	210-230	2	200-220	120-140
Pork cutlet	1500	2	190-210	2	170-200	100-120
Minced meat roast	1500	2	220-230	2	210-220	60-70
Veal						
Veal roll	1500	2	190-210	2	170-200	90-120
Veal knuckle	1700	2	190-210	2	170-200	120-130
Lamp						
Lamp prime ribs	1500	2	200-210	2	180-200	100-120
Mutton blade bone	1500	2	200-210	2	180-200	120-130
Venison						
Hare ribs	1500	2	200-220	2	180-210	100-120
Hare blade bone	1500	2	200-220	2	180-210	100-120
Boar ham	1500	2	200-220	2	180-210	100-120
Poultry						
Chicken entire	1200	2	210-220	2	200-210	60-70
Hen	1500	2	210-220	2	200-210	70-90
Duck	1700	2	190-210	2	170-200	120-150
Goose	4000	2	170-180	2	150-160	180-200
Turkey	5000	2	160-170	2	140-150	180-240
Fish						
Fish, entire	1000	2	210-220	2	200-210	50-60
Fish soufflé	1500	2	190-210	2	170-200	50-70

Grilling

- Take extra precautions when grilling. Intensive heat from infrared heater makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated roast may produce spurting of hot grease(sausages).Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all time. Excessive heat may quickly burn your roast and provoke fire!
- Do not let the children in the vicinity of the grill.

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.

Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times,which may vary according to the weight and quality of meat.
- Grill heater should be pre -heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food might stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the roasting time has expired. Thinner slices will require only one turn;for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill,the oven and the accessories each time after use.

Grill table

Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp(℃)	Grill time (in min.)
Meat and sausages				
2 beefsteaks, rare	400	5	240	14-16
2 beefsteaks, medium	400	5	240	16-20
2 beefsteaks, well done	400	5	240	20-23
2 pork scrag fillets	350	5	240	19-23
2 pork chops	400	5	240	20-23
2 veal staeks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
2 slices o f meat cheese	400	5	240	9-13
1 chicken, halved	1400	3	240-250	28-33(1.side) 23-28(2.side.)
Fish				
Salmon fillets	400	4	240	19-22
Fish in aluminium foil	500	4	230	10-13
Toast				
4 slices of white bread	200	5	240	1,5-3
2 s lices of whole meal	200	5	240	2-3
Toast sandwich	600	5	240	4-7
Meat/poultry				
Chicken	1000	3	180-200	60-70
Pork roast	1500	3	160-180	90-120
Pork scrag	1500	3	160-180	100-180
Pork knuckle	1000	3	160-180	120-160
Roast beef/ beef fillet	1500	3	190-200	40-80

TECHNICAL INFORMATION

TYPE	UEF54
Dimensions (height/width/depth) cm	90/54/60
Oven	
Temperature regulator/ function mode switch	1/1
Guide levels (telescopic guides in 3 levels-only certain models)	5
Top heater(kW)	0,85
Grill heater(kW)	1.1
Rear heater (kW)	2.0
Oven illumination (W)	25
Function modes	
Top/Grill/Fan(kW)	2.0
Rear heater/fan (kW)	2.0
Top/bottom heater(kW)	2.0
Separate oven lighting(W)	25
Fan (W)	30
Max. temperature	250 °C
Electric connection	380-415V 3N ~ 50Hz
Nominal voltage of heaters	220-240V
Total connected power (kW)	7.5
Oven total (kW)	2.0
Hotplate total (kW)	5.5
Weight (kg)	44

Complies with EU regulations EN 50304, EN 60335 -1, EN 60335 -2-6 standards